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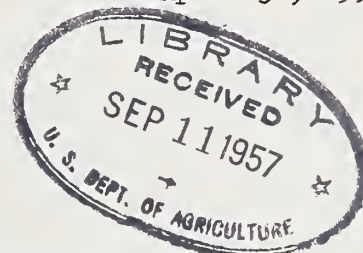
SYLLABUS FOR POULTRY QUALITY SLIDES

This set of slides has been developed in color for the purpose of illustrating the U. S. Standards of Quality for stewing chickens (hens or fowl), young chickens and turkeys. They illustrate the factors of fleshing and fat cover, primarily, but also show examples of protruding and non-protruding pin feathers and several types of bruises.

It is impractical to attempt to illustrate the variations in the factors of conformation; freedom from pin feathers, cuts, tears, disjointed and broken bones, discoloration of skin, flesh blemishes and bruises, and freezer burn. Guideline for these factors will be found in the summaries for quality which are attached.

W. H. Lawrence
Chief, Standardization and Marketing
Practices Branch

April 30, 1957



POULTRY QUALITY SLIDES
DESCRIPTION AND INSTRUCTIONS FOR USE

READY-TO-COOK STEWING CHICKENS

Slide No. 1: Front view illustrating from left to right A, B, and C Quality. Note rounded appearance of breast on the A Quality bird, slightly angular breast on the B Quality bird, and thin breast and prominent breast bone on the C Quality bird.

Slide No. 2: Side view illustrating from left to right A, B and C Quality. Note good blending of fat between heavy feather tracts on the A Quality bird, fair covering on the B Quality bird and thin covering on the C Quality bird.

Slide No. 3: Front view illustrating A Quality. This bird is normal in conformation, well fleshed, has a good, even covering of fat and is free of dressing defects.

Slide No. 4: Side view of an A Quality bird. Note covering of fat between the heavy feather tracts which hides the flesh beneath.

Slide No. 5: Front view illustrating B. Quality. Note the angular shape of the breast.

Slide No. 6: Side view of a B Quality bird. The heavy feather tracts are narrower and thinner and the covering between these tracts is thin enough to allow the flesh to show through more.

Slide No. 7: Front view of C Quality. The breast is slightly concave in appearance and the breast bone is prominent.

Slide No. 8: Side view of a C Quality bird. Note the lack of fat between the heavy feather tracts, angular breast bone and exposed breast meat due to the skin tears.

READY-TO-COOK YOUNG CHICKENS

Slide No. 9: Front view of an A Quality young chicken. The breast is slightly rounded and carries its width well back. Note that while there is a nice blending of fat between the feather tracts, the layer of fat is not as thick as was found on the A Quality stewing chicken. We expect a slight collar of fat in the wishbone area and where the thigh joins the breast.

Slide No. 10: Front view of a B Quality young chicken. The breast is angular and the fat covering is lacking to the extent of permitting the flesh to show slightly.

Slide No. 11: Front view of a C Quality young chicken. The breast bone is prominent and the fat covering is lacking to the extent of permitting the flesh to show distinctly.

READY-TO-COOK FRYER-ROASTER TURKEYS

Slide No. 12: An A Quality fryer-roaster turkey. This bird illustrates good fleshing and fat cover for such a young bird.

Slide No. 13: A fryer-roaster turkey of B Quality. The breast is angular and there is just sufficient fat covering to prevent a distinct appearance of flesh beneath the skin.

Slide No. 14: A fryer-roaster turkey of C Quality. The breast is thin and the breast bone is prominent. Note how thin the fat is in the feather tracts on the breast.

Slide No. 15: This slide illustrates the fleshing of an A Quality fryer-roaster turkey compared with one of B Quality. Both birds have sufficient fat for A Quality.

Slide No. 16: This slide illustrates fat covering of an A Quality fryer-roaster turkey compared with one of B Quality. Both birds meet A Quality requirements for fleshing.

READY-TO-COOK YOUNG HEN TURKEYS

Slide No. 17: An A Quality young hen turkey. This class will have slightly more flesh and fat cover than is expected in the fryer-roaster class.

Slide No. 18: A young hen turkey of B Quality. The breast is angular but the breast bone is not prominent. Fat covering sufficient to prevent a distinct appearance of the flesh.

Slide No. 19: A young hen turkey of C Quality. The breast bone is prominent and the fat covering permits the flesh to show distinctly. Note the skin tear which exposes the meat on the thigh and drum stick. C Quality is the highest rating that can be given a turkey with a tear over 3" in length on the breast or legs.

READY-TO-COOK YOUNG TOM TURKEYS

Slide No. 20: An A Quality young tom turkey. Young tom turkeys generally have a longer keel, longer drum sticks and deeper bodies than young hens. A Quality bird, however, is expected to have enough flesh on the breast to prevent an angular appearance.

Slide No. 21: A young tom turkey of B Quality.

Slide No. 22: A young tom turkey of C Quality.

PIN FEATHERS

Slide No. 23: Protruding pin feathers (feathers which have broken through the skin and may or may not have formed a brush) must be removed from all classes of ready-to-cook poultry. Non-protruding pin feathers (feathers which have not broken through the skin) become a quality factor. A Quality is practically free, B Quality may have a few scattered and C Quality may have numerous non-protruding pin feathers.

BRUISES

Ready-to-cook poultry must be free of skin or flesh bruises which show more than slight reddening. Bruises which show coagulation or clotting (discernible clumps of red or dark cells) must be trimmed as a rule. In some cases slitting of the skin or flesh will permit sufficient leaching to remove the clumps of blood cells. It should be understood that a final check is made after chilling to be sure that no clumps of blood cells remain.

Slide No. 24: This slide illustrates a section of the breast around a breast blister before the skin is removed.

Slide No. 25: The skin has been cut away to show the discolored tissue. Breast blisters should be removed by slitting the skin along the lower edge of the blister and cutting away all of the discolored tissue. The final grade of the bird will depend on the length of the skin cut necessary to remove the blister and on the other quality factors.

Slide No. 26: A small, dark skin bruise with slight reddening of flesh beneath. A small slit in the skin will permit the clot to leach out and the bird can be placed in B Quality if other factors permit.

Slide No. 27: Skin cut away to show slight reddening of the flesh. Flesh discolorations such as this are permitted to the extent indicated in the grade summaries attached.

Slide No. 28: A large skin bruise which is too dark to be permitted in ready-to-cook poultry.

Slide No. 29: The same area after slitting the skin and leaching during normal chilling in ice slush. This bird would now be classified on the basis of all quality factors including the skin cuts made on the breast.

Slide No. 30: Slightly darkened flesh bruise and reddened discoloration showing through the skin.

Slide No. 31: The skin has been cut away. A cut through the skin into the surface of the flesh in two areas should result in sufficient leaching so that the bird meets ready-to-cook requirements. If not, further trimming will be necessary.

Slide No. 32: A dark flesh bruise extending over the drum stick.

Slide No. 33: The opposite side of the leg has had the skin removed to show the dark clot extending through the joint. Removal of the drum stick and thigh at the joint is indicated because of extensive hemorrhage and discoloration of the tissues.

Suggestions for Use of Slides

These slides can be shown in a projector equipped for 35 mm. (2 x 2 inches) slides. A standard "beaded screen" should be used. Care should be taken that the lens and reflector of the projector and slides are absolutely free from dirt, lint or haze before showing. In order to have the descriptive material coincide with sequence in which the illustrations appear on the slides, insert slide into projection position, with number tab at the top of the slide and facing the operator.

